

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE



ATTY.'S DOCKET: KATO=15

In re Application of

Yukihisa KATO, et al.

Appln. No.: 09/144,851

Filed: September 1, 1998

For: FRUIT VINEGAR FROM RAW
MATERIAL...

) Art Unit: 1761

) Examiner: C. SHERRER

) Confirmation No. 5275

) Washington, D.C.

) June 20, 2001

AMENDMENT

Honorable Commissioner for Patents
Washington, D.C. 20231

In response to the Office Action of February 20, 2001,
for which a one month extension of time to respond is hereby
requested, please enter the following amendment:

IN THE CLAIMS

Cancel claims 1-20 without prejudice or disclaimer.

Please amend claim 21 as follows:

21. (Amended) A method for producing a fruit vinegar
comprising subjecting to acetic acid fermentation by acetic acid
bacteria in the presence of ethanol one member selected from the
group consisting of (a) and (b), wherein

(a) is at least one member selected from the group
consisting of lemon juice, lime juice, yuzu juice, kabosu juice,
sudachi juice, and shii kuwasa juice, wherein said at least one
member represents one member or a mixture of plural members and has
a pH value of 3.0 or more; wherein said at least one member is

- (1) juice having naturally said pH value of 3.0 or more;
- (2) juice having said pH value of 3.0 or more adjusted

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